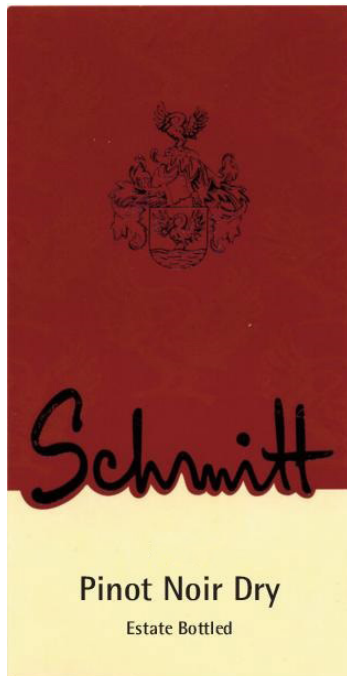




## PROFILE

Flörsheim-Dalsheim, located in the southern part of the Rheinhessen, is an up and coming area due to the efforts of a handful of ambitious young vintners, Daniel and Bianka Schmitt among them. The winery was certified organic beginning in 2007 and Demeter Biodynamic® certified in 2012, one of only 75 properties in Germany to hold the Demeter certification. The Schmitts cultivate 15 hectares of vineyard land and produce 50,000 bottles per year. Their wines are food-oriented and meant to pair with a wide variety of dishes. Schmitt epitomizes the new wave of German producers who are creating the highest quality wines from what nature has to offer, with as little intervention as possible. As Daniel puts it, the philosophy of the winery is, "Wine just from grapes!"



## SPECIFICATIONS

**Wine:** Pinot Noir Dry 'Silberberg'

**Varietals:** 100% Pinot Noir

**Appellation:** Rheinhessen QBA

**Exposure:** South

**Soil:** Limestone

**Vineyard Age:** 20 years

**Pruning:** Manual

**Harvest:** Manual

**Agricultural Method:** Biodynamic

**Production:** 295 bottles

**Vinification:** The wine was fermented for 4 weeks on skins in stainless steel. After a gentle pressing the wine was moved into used oak barrels for 2 years. The wine is bottled without fining or filtration

**Tasting Note:** Highly aromatic, with a light body encompassing an array of soft fruit, earth and spice. Complexity and depth within an easy drinking wine make for the perfect pairing with grilled vegetables, mushroom based dishes and soft cheeses.

**Alcohol:** 13.00%

**Residual Sugar:** 0.00 g/l

**Acidity:** 4.50 g/l



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